

I.

HEIRLOOM TOMATO SALAD

*path valley melon, cucumber, torpedo onion, green goddess*

CHILLED SWEET CORN SOUP

*marinated mussels, shaved jalapeno, spiced cornbread croutons*

CRISPY CHESAPEAKE OYSTERS "H.L.T."\*

*cherry tomato, leaf lettuce, crispy ham, chili aioli*

À LA CARTE

BETTIES BUNS

12

*chef chittum's grandmother's old fashioned yeast rolls  
with whipped sorghum butter and sea salt*

II.

CORNMEAL FRIED BLUE CATFISH

*summer veggies, old bay aioli, "maryland crab soup"*

SLOW COOKED BEEF SHORT RIB

*shaved fennel salad, pistachio, chili, blackberry agro dolce*

CRISPY PATH VALLEY EGGPLANT

*lemony greens, lionni latticini burrata, cherry tomato sauce*

ADD ON

NEW FRONTIER BISON STRIP LOIN

10

*summer mushrooms, sweet corn, whipped golden potatoes*

III.

DARK CHOCOLATE CREMEUX

*pistachio, sea salt, olive oil, moon valley stone fruits*

LEMON OLIVE OIL CAKE

*marinated summer berries, lemon basil, whipped greek yogurt*

*vermilion*

RAMW RESTAURANT WEEK

AUG 24 - SEP 6

MMXXVI

55 DOLLARS PER PERSON

SELECT ONE FROM EACH COURSE

30 ADD CURATED WINE PAIRINGS\*

*The farm table menu at Vermilion is  
an ever-changing, seasonally-driven  
celebration of our mid-atlantic region*